

IN THE CLAIMS

Please amend the claims as follows:

1. (Currently Amended) A method for preparation of germinated brown rice having excellent texture, cookability and safety against microbial contamination, ~~characterized in that comprises~~ comprising the steps of:
 grinding brown rice to ~~an after grinding~~ a ground weight level ranging from 94.4 % to 98.8 % by weight based on the weight of raw brown rice in order to partially remove ~~the an~~ an outmost skin of the brown rice;
 germinating the brown rice by immersing the ground ~~grinded~~ brown rice into ~~the~~ slightly-acidic germination water for a time period ranging from 10 to 30 hours, injecting air therein throughout the time period and changing the germination water at a use interval ranging from 5 to 10 hours ~~for a time period ranging from 10 to 30 hours~~; and
 treating the germinated brown rice at a high temperature ranging from 100 to 140°C and under a predetermined ~~high~~ pressure for a time period of 5 to 40 minutes.

2. (Currently Amended) The method for preparation of germinated brown rice according to Claim 1, ~~characterized in that~~ wherein the germination water used in the germination step has a pH value of 3 to 7 and a temperature ranging from 20 to 50°C.

3. (Currently Amended) The method for preparation of germinated brown rice according to Claim 1, ~~characterized in that the step of treatment under high temperature and high pressure is carried out by~~ wherein treating the germinated brown rice at high temperature and under a predetermined pressure further comprises washing the germinated brown rice with water and packaging the rice with sealing prior to treating the brown rice under high temperature and under a predetermined pressure and high pressure, and then rapidly cooling rapidly the treated brown rice.

4. (Currently Amended) The method for preparation of germinated brown rice according to Claim 1, ~~characterized in that the~~ wherein a final water content of the germinated brown rice after the treatment under high temperature and ~~high~~ predetermined pressure is at a level ~~of~~ in the range of 32 to 40 % by weight.

5. (Currently Amended) The method for preparation of germinated brown rice according to Claim 1, ~~characterized in that comprises further~~ comprising the step of drying the germinated brown rice, after treating at ~~treated under~~ high temperature and ~~high~~ a predetermined pressure, at a temperature ranging from 40 to 70°C to obtain ~~the~~ a final water content at a level of 10 to 20 % by weight.

6. (Currently Amended) The germinated ~~Germinated~~ brown rice prepared according to any one of Claims 1 to 5.